

SINGLE SERVE BLENDER



Model Number:

898679

UPC: 60538 898679 5

Customer Assistance

1 877 207 0923 (US)

1 877 556 0973 (Canada)



Thank you for purchasing this GE appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:
ge.ecomagination.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- **Read all instructions.**
- To protect against risk of electrical shock do not put the cord or the blender's power base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of attachments, including cups, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- Always operate blender with lid in place.
- Do not blend hot liquids.
- Cup must be properly tightened and in place before operating the appliance.
- Do not use appliance for other than intended use.
- Do not attempt to defeat the interlock mechanism.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

EXTENSION CORDS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

- 1) The extension cord should be a grounding-type 3-wire cord.
- 2) If an extension cord is absolutely necessary, an extension cord rated a minimum of 13 ampere, 16 American wire gauge cord should be used. Cords rated for less amperage may overheat.
- 3) An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

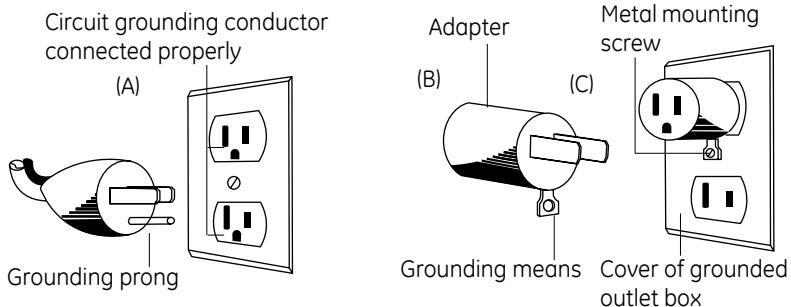
GROUNDING INSTRUCTIONS

This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

GROUNDING INSTRUCTIONS – US ONLY

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.



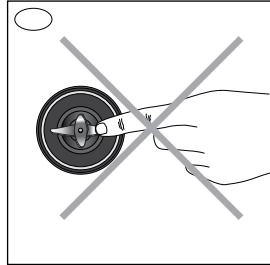
PARTS



- 1 Tall cup (Qty: 5x)
(maximum capacity 13.5oz.)
- 2 Cross blade (for mixing)
- 3 Blending base
- 4 Power base
- 5 Power cord with plug
- 6 Small cup
(maximum capacity 2oz. solid)

- 7 Flat blade (for grinding)
- 8 Grinding base
- 9 Comfort lip rings (Qty: 4x)
- 10 Shaker lid with small holes
- 11 Cord strap
- 12 Shaker lid with large holes
- 13 Resealable lid (Qty: 2x)


ILLUSTRATIONS



OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your blender.
- Check that all parts are enclosed and that the unit is not damaged. Clean the appliance and all accessories (→ *Cleaning*).



Warning: Do not immerse the power base **(4)** in water or any other liquids. This may result in electrical shock or damage to the appliance (*ill.* .


Operating instructions

Before starting any operation, always make sure the power cord **(5)** is unplugged.

- Place the power base **(4)** on a flat surface. Make sure that the power cord **(5)** is disconnected from power.
- Peel or core any fruits/vegetables and cut them into small chunks. Do not overfill the cups to avoid spillage:

Cup	Maximum capacity
Tall cup (1)	13.5oz.
Small cup (6)	2oz. (solid food)

- Choose the desired cup **(1 or 6)**, and fill with prepared food (*ill.*  .

Warning: The blades **(2, 7)** are very sharp. Always handle blade assemblies with care. Do not touch the blades, this may cause injuries (*ill.* .

Warning: Do not fill cups **(1, 6)** with hot liquids or run appliance empty.



Hint: For best results, cut solid food into approximately 0.5 inch to 1 inch cubes. Cut cheese into pieces no larger than 0.5 inch.

OPERATION


- Assemble the appliance according to the food type you would like to process:

Cup & base	Suitable for
Tall cup (1) with Blending base (3)	Blending juices and shakes.
Small cup (6) with Grinding base (8)	Grinding coffee beans.



Warning: Always ensure the blending base (3) or the grinding base (8) is securely screwed on and tightened onto the cup (1) or (6) before activating the appliance.

- Connect the power plug (5) to a wall outlet.
- Position the cup (1 or 6) with base (3 or 8) on the drive shaft (ill. ). To activate the blender, align the tabs on the cup with the blending base or grinding base (3 or 8) and twist clockwise until it locks in place (ill. .
- To switch off the blender, turn it counterclockwise until it stops. Disconnect the plug (5) from the wall outlet before removing the cup (1 or 6) from the power base (4).

Hint: Operate the blender for only as long as needed to reach the right consistency. Never use the blender for more than 3 minutes at a time. After use, let it cool for at least 3 minutes before you start using it again.

- Turn the cup (1 or 6) around, so that the blending base (3) or grinding base (8) faces upwards. Unscrew the blending base (3) or grinding base (8) of the cup.
- To ensure that the content stays fresh, screw supplied resealable lid (13) on the cup (1 or 6) (ill. .

Hint: Store any unused portions using the resealable lid (13) in the refrigerator.

- To remove pulp or larger food particles from your drink, screw either shaker lid with small holes (10) or shaker lid with large holes (12) onto the cup (1 or 6) (ill. .
- Cover cups (1 or 6) with the lip rings (9) to enjoy the freshly made drink directly out of the cup (ill. .

RECIPES

Spicy Jalepeno Salsa

Ingredients:

½ jalapeno pepper; seeds removed
1 fresh tomato; core removed and
cut into 4 pieces
1 clove garlic
½ small onion
2 tbsp lime juice
1 tsp salt
⅛ tsp pepper
¼ cup extra virgin olive oil

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached.

Salsa

Ingredients:

½ medium onion
½ jalapeno pepper (increase or
decrease to taste)
¼ bell pepper (seeds removed)
3 Roma tomatoes
½ peeled clove of garlic (increase
or decrease to taste)
1 tbsp fresh cilantro (stems removed)
1 tbsp lemon juice
½ tsp lemon zest
¼ tsp salt

Preparation:

Cut ½ medium onion into 4 parts and distribute evenly in tall blending cup. Cut ½ jalapeno pepper in 4 parts and distribute evenly in the cup. Cut ¼ bell pepper into 4 parts and distribute evenly in the cup. Cut tomatoes in 4 parts. Add 1 or 2 of the tomatoes and distribute evenly in the cup. Add garlic, cilantro, lemon juice, lemon zest, and salt. Twist cup onto base, push down and pulse until coarsely chopped. Add the remaining tomatoes. Twist cup onto base, push down and pulse. For a chunkier salsa, add fewer tomatoes at a time and pulse individually until all tomatoes are chopped and the desired consistency is reached.
Makes 1½ cups Salsa.

RECIPES

Traditional Basil Pesto

Ingredients:

1 cup packed basil leaves
1 clove garlic
2 tbsp pine nuts
½ cup parmesan cheese
½ cup extra virgin olive oil

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached.

Hint: Add one cup of sun dried tomatoes to make a delicious tomato pesto!

Pesto

Ingredients:

½ cup packed fresh basil leaves
1 peeled garlic clove, crushed with garlic press
1 tbsp walnuts
2 tbsp olive oil
½ tsp salt
¼ tsp coarsely ground black pepper
½ cup fresh grated Parmesan cheese

Preparation:

Combine all ingredients in the tall cup. Twist cup onto power base, push down and pulse until desired consistency is reached.

Fast and Easy Bean Dip

Ingredients:

2 cups pinto canned or dry cooked beans
¼ cup mayonnaise or salad dressing
1 clove garlic, finely chopped
Salt and pepper to taste

Preparation:

Combine all ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached.

Hint: Add chili or cayenne pepper for an extra kick!

RECIPES

Pimiento Cheese

Ingredients:

1 cup medium sharp cheddar cheese, shredded
½ cup mayonnaise
1 tbsp sliced pimientos, drained
½ tsp salt
½ tsp black pepper

Preparation:

Combine all ingredients in the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached.
Refrigerate.
Spread on crackers and top with a Pimiento.

Guacamole

Ingredients:

1 avocado
¼ cup onion
½ clove garlic, peeled
1 tbsp fresh cilantro (remove stems)
1 tbsp lemon juice
½ tsp salt

Preparation:

Combine all ingredients except avocado in the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached. Remove to small serving bowl. Cut avocado in half and remove the seed. Using a spoon, scoop the avocado out of the shell and place in the tall blending cup. Do not discard the seed. Twist cup onto base, push down and pulse for a few seconds, until desired consistency is reached. Add avocado to the small serving bowl and mix all ingredients together. Place avocado seed in the guacamole. The seed will help to keep the Guacamole fresh.

Caesar Dressing

Ingredients:

½ cup mayonnaise
½ tbsp lemon juice
½ tsp worcestershire sauce
½ garlic clove
¼ cup parmesan cheese
½ tbsp milk or cream
Salt and pepper to taste

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached.

RECIPES

Home-Made Marinara Sauce

Ingredients:

18 oz can tomato purée
2 tbsp water
1 garlic clove
2 tbsp shredded parmesan cheese
1 tsp salt
2 tbsp extra virgin olive oil
Salt, pepper, Italian seasoning to taste

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached.

Creamy Alfredo Sauce

Ingredients:

½ cup cream cheese
1 cup milk
3 tbsp grated parmesan cheese
1 clove garlic
1 tbsp pepper
½ tsp salt
½ cup fresh parsley

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached. Place contents into a microwavable bowl and heat to desired temperature. Stir and serve over hot pasta.

Quick Scrambled Eggs

Ingredients:

2 eggs
A splash of milk or cream
You can add: Cheese, tomatoes, red onions, green onions, spinach, ham, sausage, chillies, bell peppers.
Season with salt and pepper

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until a smooth consistency is reached. Pour mixture into a frying pan and cooked until desired level. Serve immediately.

Hint: Wrap eggs in a tortilla for a scrumptious breakfast burrito!

RECIPES

Creamy Egg-Nog

Ingredients:

3 eggs
1/3 cup sugar
1/4 tsp salt
1/4 tsp vanilla
2 cups milk
Add a sprinkle of nutmeg

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until desired consistency is reached. Serve at desired temperature.

Pasta with Tomato Pesto and Grilled/Baked Chicken

Ingredients:

1/2 cup pasta (any shape), cooked al dente
1 cup recipe tomato pesto
1 grilled or baked chicken breast,
cut into strips
2 tbsp toasted pine nuts
4 basil leaves, torn
Grated parmesan cheese

Preparation:

While still warm, toss drained pasta with pesto until well coated. Add the chicken and pine nuts and toss gently. Top with shredded basil leaves and grated fresh parmesan cheese. Serves 2.

Cream of Asparagus Soup

Ingredients:

1 cup asparagus heads
1 clove garlic
1/4 cup chopped onions
1/2 cup chicken or vegetable stock
1/3 cup milk (or cream)
Salt and pepper to taste

Preparation:

Add asparagus, garlic, onion and chicken stock to a microwavable bowl and heat until broccoli is soft. Combine mix and other remaining ingredients to large mixing cup and twist cup onto base. Pulse until desired consistency is reached.

RECIPES

Cream of Spinach Soup

Ingredients:

1 tsp butter
½ cup onion (chopped)
1 cup chopped spinach,
frozen (thawed to room
temperature)
¼ tsp salt
¼ tsp black pepper
1 cup chicken broth
½ cup half-and-half

Preparation:

In a saucepan sauté onions in butter. Turn the stove to med heat and add spinach until spinach is evenly cooked. Add salt, pepper and chicken broth. Bring to boil stirring frequently. Reduce heat and simmer 5 minutes. Place in refrigerator and allow to cool. Before serving, add cooled mixture to tall blending cup. Twist cup onto base, push down and blend until soup is smooth. Return soup to saucepan and add half-and-half. Heat on low to medium heat, stirring until mixture is evenly heated for serving.

Chicken Salad

Ingredients:

1 boneless / skinless
chicken breast
¼ cup onion
1 tsp salt
1 tsp black pepper
¼ cup mayonnaise
½ tsp paprika
¼ cup chopped green onions
2 tbsps chopped walnuts (optional)

Preparation:

Chicken: Place chicken and onion into a saucepot. Add enough water to cover the chicken. Bring water to a gentle boil. Boil chicken until thoroughly cooked. Remove chicken and onion. Refrigerate until cool.

Chopping chicken: Cut chicken into medium size pieces and place in the tall blending cup. Add cooked onion. Twist cup onto base, push down and pulse for 2 to 3 seconds or until the desired consistency is reached. Remove chopped chicken and onions from tall blending cup and place in a mixing bowl.

Chicken salad: Combine chopped chicken and onions with mayonnaise. Add paprika, chopped green onions and chopped walnuts. Mix ingredients until evenly distributed. If necessary, mix in additional mayonnaise to reach desired consistency. Serve with warm pita wedges.

RECIPES

Chocolate-Banana Milkshake

Ingredients:

1 scoop vanilla ice cream
1 banana
Chocolate milk

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto the base, push down and pulse until a smooth consistency is reached.

Hint: Add chocolate syrup to make your milkshake even richer!

Banana-Berry Smoothie

Ingredients:

1 banana
½ cup blueberries
⅛ tsp vanilla
½ cup yoghurt
½ cup previously finely crushed ice
Splash of orange juice or milk

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until smooth consistency is reached. Serve chilled!

Strawberry-Pineapple Juice

Ingredients:

⅓ of a pineapple
A handful of strawberries

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until a smooth consistency is reached.

Strawberry-Banana-Mango Smoothie

Ingredients:

1 banana
3-4 slices mango
3-4 strawberries
1 banana
Dash of orange juice
½ cup yoghurt
½ cup previously finely crushed ice

Preparation:

Combine all the ingredients into the tall blending cup. Twist cup onto base, push down and pulse until a smooth consistency is reached. Serve chilled!

CLEANING AND MAINTENANCE

Cleaning

Clean the single server blender after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

- Always unplug the appliance from the outlet before cleaning:

Part	How to clean
Power base (4) Power cord with plug (5)	Clean the outside of the power base (4) with a slightly damp soft cloth. Warning: Never immerse the power base in water or other liquids (ill. ①). Never disassemble the power base.
Blades (2, 7)	Caution: The blades (2, 7) are very sharp. Clean carefully. Danger of injuries!
Blending base (3) Tall cup (1) Small cup (6) Grinding base (8) Other accessories (9-13)	Remove the parts from the power base (4). Rinse under warm running water, or in the dishwasher. Do not immerse any of these parts in boiling water. Be careful not to damage or lose the sealing rings.

- Do not use abrasive cleansers.
- Dry all parts and reassemble the appliance (ill. ①).

Storage

Clean and dry all parts before storing. Store the blender in its box or in a clean, dry place. Never wrap the power cord (5) around the blender. Always use the supplied cord strap (11).

TROUBLESHOOTING

Problem	Cause	Solution
The motor rotates very slowly.	♦ Too much food in the cup (1 or 6) .	♦ Remove some food and restart. ♦ Add some liquid and start blending again.
The motor does not rotate.	♦ The motor is overheated.	♦ Let the motor rest for at least 3 minutes and start blending again.

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

TECHNICAL DATA

Rated voltage:	120V~, 60Hz
Rated current:	2A
Rated power input:	240W
Dimensions (LxWxH):	4.49 x 4.49 x 11.73 inches
Weight (without package):	4.2lb

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ **Product Name:** _____

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

Keep these numbers for future reference!

For more information, please visit us at WWW.GEHOUSEWARES.COM

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.



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How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

Imported by/Importé par

Walmart Canada
1940 Argenta Road
Mississauga, Ontario L5N 1P9

DATOS TÉCNICOS

Problema	Causa	Solución
El motor gira muy lentamente.	♦ Demasiados alimentos dentro de la taza (1 o 6).	♦ Extraiga algunos alimentos y reanude. ♦ Añada algo de líquido y reanude el batido.
El motor no gira.	♦ El motor está sobrecalentado.	♦ Deje que el motor repose durante un mínimo de 3 minutos y reanude el batido.

Si necesita asistencia adicional, por favor contacte con nuestro número de asistencia al consumidor: 1.877.207.0923 (EE.UU.) o 1.877.556.0973 (Canadá).

DATOS TÉCNICOS

Voltaje nominal: 120 V~, 60 Hz

Corriente nominal: 2 A

Potencia de entrada nominal: 240 W

Dimensiones (LxAxA): 4,49 x 4,49 x 11,73 pulgadas

Peso (sin embalaje): 4,2 libras

ASISTENCIA AL CLIENTE

Si tiene una reclamación cubierta por esta garantía, por favor contacte con nuestro número de asistencia al cliente. Para un servicio más veloz, por favor tenga el número de modelo y nombre del producto listos para que el operador le pueda asistir. Este número puede encontrarse en la parte inferior de su aparato y en la página frontal de este manual.

Número de modelo: _____ **Nombre del producto:** _____

Número de asistencia al consumidor 1.877.207.0923 (EE.UU.) o 1.877.556.0973 (Canadá).

¡Guarde estos números para referencia futura!

Para más información, por favor visítenos en WWW.GEHOUSEWARES.COM

Garantía limitada de dos años

¿Qué cubre su garantía?

- Cualquier defecto material o de manufactura.

¿Durante cuanto tiempo después de la fecha de compra original?

- Dos años.

¿Qué vamos a hacer?

- Le proporcionaremos uno nuevo.
- Para aquellos artículos que todavía estén bajo garantía pero ya no estén disponibles, WAL-MART se reserva el derecho de sustituirlos por un producto GE similar de igual o mayor valor.

¿Como realizo una reclamación de garantía?

- Guarde su tíquet de compra.
- Empaque su unidad adecuadamente. Le recomendamos usar los materiales de embalaje y cartones originales.
- Devuelva el producto a su tienda WAL-MART más cercana o llame a Asistencia al consumidor al 1-877-207-0923 (EE.UU.) o 1-877-556-0973 (Canadá).

¿Qué no cubre su garantía?

- Partes sujetas a desgaste, incluyendo, sin limitación, partes de cristal, contenedores de cristal, cortadores/coladores, cuchillas, sellos, cestos, agarradores, cepillos de motor y/o agitadores, etc.
- Uso comercial o cualquier otro uso no especificado en las instrucciones escritas.
- Daños derivados de uso inadecuado, abuso o negligencia, incluyendo el no limpiar el producto regularmente de acuerdo con las instrucciones del fabricante.

¿Cómo se relaciona la ley estatal con esta garantía?

- Esta garantía le otorga derechos legales específicos, y también puede que cuente con otros derechos variables entre estados o provincias.
- Esta garantía está en lugar de cualquier otra garantía o condición, ya sea expresa o implícita, escrita u oral, incluyendo, sin limitación, cualquier garantía reglamentaria o condición de mercantilidad o adecuación a un propósito particular.
- WAL-MART, GE y el fabricante del producto renuncian expresamente a cualquier responsabilidad por daños o pérdidas especiales, incidentales y consecuenciales causadas por el uso de este aparato. Cualquier responsabilidad está expresamente limitada a una cantidad igual a la del precio de adquisición pagado, ya esté una reclamación, instituida de cualquier modo, basada en contrato, indemnidad, garantía, agravio (incluyendo negligencia), responsabilidad estricta, o no. Algunos estados o provincias no permiten esta exclusión o limitación de pérdidas consecuenciales, por lo cual puede que este descargo de responsabilidad no sea aplicable a su caso.

¿Qué ocurre si se encuentra con un problema con el producto mientras lo está usando fuera del país de compra?

- Esta garantía solo es válida en el país de compra y si se sigue el procedimiento de reclamación de garantía tal como se describe.



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